

Resztkowy Sweet Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **34.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.9%) | 76.1 % | 0 |
| Grain | Monachijski | 3.8 kg (67.9%) | 80 % | 16 |
| Grain | Jęczmień palony | 0.5 kg (8.9%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.55 kg (9.8%) | 85 % | 3 |
| Grain | Strzegom Karmel 600 | 0.25 kg (4.5%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 40 g | 60 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|--------|----------|------------------|
| US-05 | Ale | Slant | 90.91 ml | --- |
| FM51 Grodzie Dębowe | Wheat | Liquid | 90.91 ml | Fermentum Mobile |